



Sweet & Sour Chinese Dip

Description

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My friend Jamie made this Chinese dip for a Super Bowl party and it was a huge hit especially with the teenagers. You know a dip is good when a half hour into the party most of it is gone. The word spread it was good, and luckily I was able to snag a taste of it before it disappeared. Her kids request it all the time and itâ€™s also a favorite of my daughters.

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My friend Anne recently made it for a party and I snapped a few pictures before it was devoured.

Sheâ€™s not a fan of cilantro so you wonâ€™t find a sign of it in my photos, but Iâ€™m a huge fan of cilantro and would add it. Either way, the dip is delicious and easy to make. The flavors blend together nicely and the peanuts and water chestnuts give it a little crunch.

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Serve this sweet and sour chinese dip with fried wontons. Most Chinese restaurants will usually sell them to you. I can't say I've come across them in the grocery store, but if you have an Asian market close by you can probably purchase them there as well. If you know of other places to purchase fried wontons please leave a comment at the bottom of this post. You could also spread the dip on a cracker, but I think the wontons are more fun and tasty.

Sweet & Sour Chinese Dip

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Ingredients

- 12 oz. cream cheese
- 2/3 cup grated carrots
- 1/3 cup chopped peanuts
- 1/4 cup chopped water chestnuts
- 1/4 cup green onion
- 2 tbsp soy sauce
- 1 tbsp chopped cilantro
- 1 clove garlic minced
- a bottle of sweet and sour sauce

Instructions

1. Spread cream cheese on a plate.
2. In a small bowl combine carrots, peanuts, water chestnuts, green onion, soy sauce, cilantro and garlic.
3. Spread mixture on top of cream cheese then pour a good amount of sweet and sour sauce over the top.
4. Serve with wontons.

Here are a few more crowd pleasing appetizers.



Meatball Bubble Biscuits get the recipe [HERE](#)



Corn Dip for the recipe click [HERE](#)

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